

30%
OFF

Happy Wine Day

seafood linguine

Wine not drink on a Sunday?

HAPPY HOUR for EVERY SUNDAY
with 30% OFF on every bottle
under list price HKD 1,000

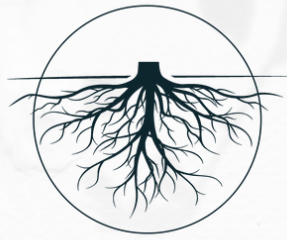
Except *** bottles on the wine list

*Not applicable for groups of more than 10 people
*Prices Subjects to 10% Service Charge

Terroirs
BY LQV



LQV



Terroirs' Blind Tasting of the Month

\$120/glass



Try to guess our Blind By the Glass
of the Month!

Guess the grape and the appellation
to WIN one bottle of it!

1 Glass = 1 Answer

The game ends when someone find
out the answer and start again the
next month.

Christmas Tasting Menu

\$650 / Head*

Canapés

Truffle Cheese Gougères

Choux Pastry, Comte Cheese, Burgundy Specialty



Mise en Bouche

Homemade Salmon Gravlax

Dill, Honey & Whole Grain Dressing, Salad Leaves



Starter

Foie Gras Parfait

Parfait, Toasted Bread, Red Onion Compote



Main Course

Roasted Spring Chicken

Morel Mushroom and Yellow Wine Sauce, Lardons, Truffle Mash

OR

Seared Seabass and Vegetables

Seared Seabass, Roasted Vegetables, Comte Cheese Pesto



30 Months Comte Cheese (+\$58)

Sourdough Toast, Provence Honey Chateau La Martinette



Dessert

Mulled Wine Poached Pears

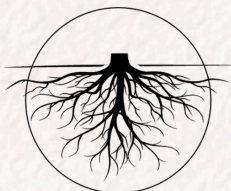
Almond Brittle, Vanilla Ice Cream



Mignardise

Homemade Chocolate Truffle

*subjects to 10% service charge



Raclette Party

HK\$498 / head

200g Raclette Cheese

+ 200g Artisanal Cold Cuts

+ Salads & Pickles

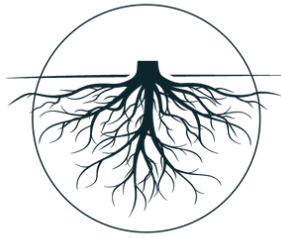
* by reservation only



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Terroirs
BY LQV





TERROIRS' WINES BY THE GLASS

Price

SPARKLING WINE

Champagne Brut Invitation Domaine Huré Frères NV | O | \$ 150
Pinot Noir, Pinot Meunier & Chardonnay | Apple | White Flowers | Brioche

ROSÉ

Côtes de Provence Rollier Château La Martinette 2022 | O | \$ 90
Grenache, Cinsault, Syrah, Roll & Tibouren | Red Berries | Ripe Fruits

REDS

IGP Pays d'Oc Domaine des Creisses 2020 \$ 110
Cabernet-Sauvignon, Syrah, Grenache & Mourvèdre | Red Fruits | Spicy

Gigondas Domaine Raspail-Ay 2021 | \$ 130
Grenache, Syrah & Mourvèdre | Black Fruits | Soft Spices

Hautes Côtes de Nuits Domaine Berthaut-Gerbet 2022 \$ 140
Pinot Noir | Red Fruits | Light & Deep

Vin de France Poulprix Domaine Ganevat NV | B | N | \$ 90
Gamay | Red Berries | Light & Natural

WHITES

Bourgogne Chitry Constance Domaine Olivier Morin 2022 | O | \$ 100
Chardonnay | Refreshing | White Flowers & Citrus

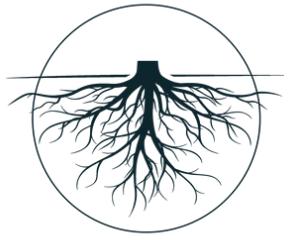
Corbières Lux de Luc Famille Fabre 2022 | O | \$ 90
Roussanne, Grenache & Vermentino | Orange peel | Peach | Lime

Pouilly-Fumé Magma Domaine de la Croisée 2022 \$ 105
Sauvignon Blanc | Fresh & Floral | Sharp & Smoky

Jurançon Doux Domaine Lafitte 2019 | B | \$ 110
Gros Manseng & Petit Manseng | Sweet Dessert Wine | Exotic Fruits

Arbois Vin Jaune Domaine Jacques Puffeney 2013 \$ 280
Savagnin | Full Body | Nutty

Want to be blind tasted ? Please ask our Sommeliers, they will be glad to help arranging blind tasting by the glass or by the bottle.



TERROIRS' DELICACIES - better when shared

Price

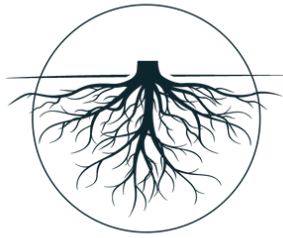
TERROIRS' PLATTERS

Artisanal Cheese Platter - G Honey from Chateau la Martinette on demand Beillevaire Raw Butter	\$ 248 \$ 478 \$ 848 Large XL XXL
Artisanal Cold Cut Platter - G Day Selection of the Following : Coppa, Rosette, Chorizo, Truffle Ham, Cured Ham Beillevaire Raw Butter Maison Marc Gherkins	\$ 248 \$ 478 \$ 848 Large XL XXL
Artisanal Mix Platter - G Artisanal Cheese & Cold Cut Honey on demand Butter	\$ 318 \$ 528 \$ 898 Large XL XXL
Homemade Pâté en Croute Pork Duck Liver Toasted Almonds Or Chicken Terrine Red Onions Compote Sourdough Toast	\$ 148
	
LQV Croque Monsieur 2.0 Homemade Bread Comte Cheese Truffle Ham or Truffle Mushroom - V	\$ 168
Crispy Seafood Deep Fried Seafood Citrus Bearnaise	\$ 198
Homemade Truffle Cheese Gougeres V Choux Pastry Comte Cheese & Truffle Burgundy Specialty	\$ 108
Crispy Tarragon Chicken Deep Fried Chicken Tarragon Mustard Sauce	\$ 168
	
Lyonnaise Salad - G Cured Ham Crispy Bacon Soft Eggs Green Beans New Potatoes	\$ 188
Seared Chicken Salad - G Cheese Pesto Cherry Tomatoes Red Onions or Pesto Salad- V \$ 148	\$ 198
	
Burgundy Style Snails Garlic butter Shallots Bread crumbs	6 pieces 12 pieces \$ 108 \$ 198
French Fresh Oysters G Fine de Claire n°3 Shallot Mignonette Lemon	6 pieces 12 pieces \$ 298 \$ 518
Homemade Salmon Gravlax Toasted Sourdough Dill Mustard Dressing	\$ 238
Seafood Linguine Chives Shallots Seafood Veloute	\$ 218
Roasted Aubergine V - G Smoked Cheese Tomato Salsa Comte Cheese Pesto	\$ 198
Baked Mont d'Or Baked Cheese Red Onion Jam Sourdough Bread	\$ 328

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| G | = Gluten Free

| V | = Vegetarian



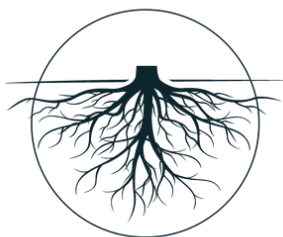
TERROIRS' DELICACIES - better when shared	Price
Bone-in Ribeye - Dry aged 30 days - 1.2 kg+ - G Padron Peppers Gratin Dauphinois Chef's Sauce of the Day	\$ 1,288
Sirloin / Tenderloin - Dry aged 30 days - 500g - G Padron Peppers Gratin Dauphinois Chef's Sauce of the Day	\$ 748
Homemade Mini Burgers (x3) Homemade Brioche Salad leaves Comte Cheese	\$ 150
Beef Bourguignon Red Wine Sauce Buttered Mash Crispy Ham	\$ 238
Bone Marrow Roasted Garlic Butter	\$ 218
Chicken Cassoulet Spring Chicken Toulouse Sausages Beans Lardons	\$ 268
Pan Seared Courgettes OR Honey Glazed Carrots - G - V	\$ 98
Padron Peppers - G - V	\$ 98
Homemade French Fries - Truffle Sauce V	\$ 108
TERROIRS' MONTHLY SPECIALS	
Seared French Duck Breast Cabbage Cassis Sauce Cauliflour Purée New Potatos	\$ 328
Homemade Foie Gras Parfait Red Onion Compote Bread Sourdough	\$ 148
TERROIRS' DESSERTS	
Mulled Wine Poached Pear Crème Fraîche Sorbet Almond Brittle	\$ 108
Pavlova Chantilly Cream Berries White Chocolate	\$ 98
French Crème Brûlée Cold Brew Drip Milk Crème Brûlée Orange Purée	\$ 98
Handmade Chocolate Truffles - 6 pieces	\$ 98
Want to bring your own cake ? We charge a \$200 cake fee per cake.	
TERROIRS' SOFT DRINKS & BEERS	Price
Mineral Water: Still or Sparkling - 75cl	\$ 60
Juice by Alain Milliat : Orange, Apple, Sauvignon or Merlot Grape - 33cl - O	\$ 70
Artisanal Beer by Alaryk - Blonde, IPA, Blanche or Amber - 33cl - O	\$ 58
Coffee - Espresso OR Double Espresso	\$ 35 \$ 50

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TERROIRS' SPIRITS - 3cl	Price
Port Vintage Maison Niepoort 1952	\$ 450
Port Vintage Nacional Maison Quinta do Noval 2001	\$ 450
Porto Finest Reserve Maison Sandeman 1970s	\$ 150
Porto Maison Rozes 1960s	\$ 250
Porto Taylor's 20 years old	\$ 130
Porto Bin 27 Fonseca 1970s Magnum	\$ 140
Madeira Reserva Boal Maison d'Oliveiras 1978	\$ 280
Marsala Superiore Riserva ACI 1840	\$ 350
Vermouth Extra Dry Maison Noilly Prat 1980s	\$ 150
Pastis de Marseille Maison Ricard 1950s	\$ 280
Anisette Maison Ricard 1950s	\$ 350
Anisette Maison Marie Brizard 1960s	\$ 300
Anis Emperor 1950s	\$ 250
Pastis de l'Ile de Ré	\$ 90
Pastis Maison Louis Roque	\$ 90
Chartreuse Jaune Voiron Maison des Peres Chartreux 1964-1966	\$ 750
Verveine Verte du Velay Maison Pages 1960s	\$ 280
Verveine Jaune du Velay Maison Pages 1960s	\$ 280
Benedictine DOM Cachet Or 1940s	\$ 450
Dry Gin Maison Marie Brizard 1950s	\$ 200
Gin Domaine Milan NV - 320 btls produced	\$ 150
Liqueur Clacquesin 1940s	\$ 350
Liqueur de Cassis Chateau Mouton de Rothschild NV	\$ 350
Pineau des Charentes Maison Vallet 1970s	\$ 250
Pineau des Charentes Maison Brillet 1970s	\$ 180
Prunelle de Bourgogne Maison Vedrenne 1970s	\$ 150
Marc de Champagne Tres Vieux Maison Heidsieck & Co 1980s	\$ 250
Marc de Bourgogne Hors d'Age Domaine Dujac	\$ 280
Fine de Bourgogne Domaine des Lambrays	\$ 300
Cognac Maison Heraud 1960s	\$ 250
Cognac VSOP Maison Remy Martin 1970s	\$ 280
Cognac Fine Petite Champagne Maison Raymond Ragnaud 1960s	\$ 250
Cognac Fine Champagne Maison Rouyer 1970s	\$ 250
Cognac Grande Fine Champagne Maison Raymond Ragnaud 1980s	\$ 200
Armagnac Napoleon Maison Ducastaing 1970s	\$ 150
Liqueur d'Abricots Domaine Roulot	\$ 140
Grand Marnier Gold Seal 1940s	\$ 500

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terroir

[ter-wahr; French ter-war] noun.

1. The aggregate characteristics of the environment in which a food or wine is produced, including regional and local climate, soil, topography as well as the people and their craft.
2. The flavour imparted to a food or wine by such characteristics.

